



<b>adamance</b> <i>fruits du bon sens</i>	<b>Bill of specification</b> <b>FROZEN BERGAMOT PUREE</b> <i>Fantastico &amp; Femminello</i> <b>100% fruit</b> <b>1KG</b>	 <b>CHEF</b> <i>Gourmet</i>	Certified  Corporation
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**DESCRIPTION**

Bergamot harvested when the fruit is full ripe, 100% traceable back to the producer, to insure the best of the taste.

- Product:** 72893
- Legal denomination\*:** Frozen bergamot puree
- DE\* :** Bergamotte Püree
- Ingredient(s) : Origin of fruit:** 100% Bergamot Italy
- Finished product origin:** France
- Variety(s) :** Fantastico & Femminello
- Allegation(s) :** 100% fruit  
No added sugars, no additives (contains sugars naturally present in the fruit)
- Label(s) :** No pesticide residues\*  
Can be traced back to farmers



\*Concentration of targeted molecules lower than 0,01mg/kg

**CONSERVATION & IMPLEMENTATION**

(the user is responsible for the conservation in accordance with the good hygiene practices)

- Lifetime:** 30 months after the production month.
- Storage temperature:** <-18°C. Do not refreeze once thawing.
- Application way:** Thawing recommended in refrigerator between 0/+4°C (32/39,2°F) for 24h. Possible to thaw in the microwave (defrost program). Stir before use.
- Maximum conservation time:** Keep in the refrigerator between 0/+4°C (32/39,2°F) for 7 days after thawing or 3 days after opening.




ORGANOLEPTIC CHARACTERISTICS
Flavor, color and appearance typical of the mentioned fruit
No off-taste nor off-odor
Possible presence of fibers and seeds naturally present in the fruit (<2mm)

Brix	8 ± 2
(°B, refractometer at 20°C):	
pH (pH-meter à 20°C) :	2,7 ± 0,3



**MICROBIOLOGICAL CRITERIA**

Germs	Criteria (UFC/g)
Total plate count:	< 10 000
Yeast:	< 5000
Mold:	< 5000
Enterobacteria:	< 100
<i>Staphylococcus aureus</i> :	< 100
<i>Escherichia coli</i> :	Absence
<i>Listeria monocytogenes</i> :	Absence in 25g
<i>Salmonella</i> :	Absence in 25g

	<p align="center"><b>Bill of specification</b></p> <p align="center"><b>FROZEN BERGAMOT PUREE</b>  <i>Fantastico &amp; Femminello</i>  <b>100% fruit</b>  <b>1KG</b></p>	 
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**NUTRITIONAL INFORMATION**

Average nutritional values per 100g from analysis

Energy	139kJ/33kcal
Fat	<0,5g
Of which saturates	<0,1g
Carbohydrate	7,8g
Of which sugars	4,1g
Dietary fiber	<0,5g
Protein	0,4g
Salt	<0,05g

**GARANTIES**

<b>GMO :</b>	GMO-free product, in accordance with Regulations (EC) No 1829/2003 and (EC) No 1830/2003 amended
<b>Ionizing treatment:</b>	Certified without ionizing treatment, not subject to Directive (EC) No 1999/2
<b>Heavy metals:</b>	Conforms to the French and European Regulation (EC) No 1881/2006 amended detailing the maximum levels of heavy metal contaminants
<b>Allergens</b>	No allergens, Regulation (EC) No 1169/2011
<b>Pesticides :</b>	No pesticide residues: with analyzed molecules quantification limit < 0,01mg/kg
<b>Certification :</b>	Production site certified IFS

**PACKAGING**

	Unit	Carton reunification
<b>Packaging:</b>	Plastic container with lid and its seal of guaranty	Carton: 4 containers
<b>EAN:</b>	3760326401710	3760326401727
<b>Net weight:</b>	1kg	4kg
<b>Gross weight:</b>	1,058kg	4,49kg
<b>Size (L x w x h):</b>	19,1x12,8x7,3 cm	28,6x20,8x17,6 cm
<b>Traceability:</b>	Batch number + Date of minimum durability	

**PALLETIZATION**

	EURO pallet (80x120cm)
<b>EAN</b>	3760326401734
<b>Number of containers/carton:</b>	4
<b>Number of cartons/level:</b>	15
<b>Number of levels/palett:</b>	10
<b>Number of containers/palett:</b>	600
<b>Net weight (kg):</b>	600
<b>Gross weight (kg): (includes the pallet weight)</b>	698
<b>Pallet maximum height (cm) :</b>	191